

Claims

What is claimed is:

1. A method of making a snack food product, comprising:
mixing ingredients to provide an agglomerated mixture;
rolling the agglomerated mixture into a dual-sheeted
dough;
cutting character-shaped forms from the dual-sheeted
dough;
transporting the character-shaped forms into a fryer for
cooking; and
rotating the character-shaped forms while in the fryer to
cook multiple sides of the character-shaped form.
2. The method of claim 1, wherein the step of rotating the
character-shaped forms includes the step of providing a fryer
bath containing cooking oil for cooking the character-shaped
forms, wherein the character-shaped forms floating on the
surface of the cooking oil have a first surface submerged in
the cooking oil and a second surface above the surface of the
cooking oil.
3. The method of claim 2, wherein the step of rotating the
character-shaped forms further includes the step of providing
nozzles positioned above the fryer bath and pointed in the
direction of the fryer bath.
4. The method of claim 2, wherein the step of rotating the
character-shaped forms further includes the step of injecting
streams of cooking oil from the nozzles into the fryer bath to
flip the character-shaped forms floating on the surface of the
cooking oil so that the second surface becomes submerged in the
cooking oil.

5. The method of claim 4, wherein the step of rotating the character-shaped forms further includes the step of pumping cooking oil from the fryer bath through a conduit to the nozzles.

6. The method of claim 1, further including the step of producing web scrap from the dual-sheeted dough after the step of the cutting character-shaped forms.

7. The method of claim 6, further including the step of returning the web scrap to mix with the agglomerated mixture prior to the step of rolling the agglomerated mixture into a dual-sheeted dough.

8. The method of claim 1, wherein the step of transporting the character-shaped forms into a fryer includes the step of placing the character-shaped forms on a conveyor belt which terminates above the fryer so that the character-shaped forms fall into the fryer.

9. A method of making a snack food product, comprising:
mixing ingredients to provide an agglomerated mixture;
forming a sheeted dough from the agglomerated mixture;
cutting snack food forms from the sheeted dough;
transporting the snack food forms into a fryer; and
rotating the snack food forms while in the fryer to cook multiple sides of the snack food form.

10. The method of claim 9, wherein the step of rotating the snack food forms includes the step of providing a fryer bath containing cooking oil for cooking the snack food forms, wherein the snack food forms floating on the surface of the cooking oil have a first surface submerged in the cooking oil

and a second surface above the surface of the cooking oil.

11. The method of claim 10, wherein the step of rotating the snack food forms further includes the step of providing nozzles positioned above the fryer bath and pointed in the direction of the fryer bath.

12. The method of claim 11, wherein the step of rotating the snack food forms further includes the step of injecting streams of cooking oil from the nozzles into the fryer bath to flip the snack food forms floating on the surface of the cooking oil so that the second surface becomes submerged in the cooking oil.

13. The method of claim 12, wherein the step of rotating the snack food forms further includes the step of pumping cooking oil from the fryer bath through a conduit to the nozzles.

14. The method of claim 9, wherein the step of forming a sheeted dough includes the steps of:

forming a first sheet of dough from the agglomerated mixture;

forming a second sheet of dough from the agglomerated mixture; and

combining the first and second sheets of dough to provide a dual-sheeted dough.

15. The method of claim 9, further including the step of producing web scrap from the sheeted dough after the step of the cutting snack food forms.

16. The method of claim 15, further including the step of returning the web scrap to mix with the agglomerated mixture prior to the step of forming the sheeted dough.

17. The method of claim 9, wherein the step of transporting the snack food forms into a fryer includes the step of placing the snack food forms on a conveyor belt which terminates above the fryer so that the snack food forms fall into the fryer.

18. A manufacturing system for making a snack food product, comprising:

means for mixing ingredients to provide an agglomerated mixture;

means for forming a sheeted dough from the agglomerated mixture;

means for cutting snack food forms from the sheeted dough;

means for transporting the snack food forms away from the sheeted dough;

a fryer for receiving the transported snack food forms;
and

means for rotating the snack food forms while in the fryer to cook multiple sides of the snack food form.

19. The manufacturing system of claim 18, wherein the fryer containing cooking oil for cooking the snack food forms, wherein the snack food forms floating on the surface of the cooking oil have a first surface submerged in the cooking oil and a second surface above the surface of the cooking oil.

20. The manufacturing system of claim 19, further including nozzles positioned above the fryer bath and pointed in the direction of the fryer bath.

21. The manufacturing system of claim 20, wherein the nozzles inject streams of cooking oil into the fryer bath to flip the snack food forms floating on the surface of the cooking oil so that the second surface becomes submerged in the cooking oil.

22. The manufacturing system of claim 21, further including a conduit for pumping cooking oil from the fryer bath to the nozzles.